



MARKET MENU

Salmon Pastrami, Roast Sea Scallop, Dill Mayonnaise

Summer Salad of Roast Heritage Beets and BBQ Pears, Hazelnuts, Cabernet Dressing

Seasonal Soup and Artisan Bread

Bruschetta of Tomatoes, Parma Ham, Asparagus, Parmesan Basil Pesto

~ooOoo~

Roast Summer Lamb, Celeriac, Peas & Mint

Grilled Hake, Sweet n' Sour Prawns, Kaffir Lime Velouté

Roast Stuffed Free Range Chicken, Watercress and Bacon

Pork Ribeye Steak, Crisp Belly, Mustard and Apple

*Dry Aged T-Bone Steak, Roast Mushrooms, Thick Cut Chips, Wild Mushrooms & Pepper Cream
(€8 Supplement)*

Seasonal Vegetables and Potato

~ooOoo~

Our Walled Garden Rhubarb Bakewell Tart, Mascarpone Cream

Hot Chocolate & Peanut Butter Fondant, Vanilla Ice Cream

Raspberry Meringue Vacherin, Red Fruit Purée

Crème Brûlée, Apricot Cookie

Irish Artisan Cheese, Fruit, Wafers, Chutney

Coffee / Tea / Infusions